



Lunch

~ BEGINNING ~

Crab Bisque 8./10.

GF Wild Shrimp Cocktail, traditional cocktail sauce 4. /each

Tuna Tartare – cucumber, avocado, ginger soy dressing 18.

Cheese Plate – Choice of 3 for 13. Choice of 4 for 16.

*Boschette al tartufo – Pyrenees Brebis – Bucheron –
Bleu d’Auvergne – Humboldt Fog*

~ TIERS OF TASTE ~

Choose 1 for 8. or 3 for 22.

GF Deviled Eggs – horseradish, chives

Calamari – hot peppers, scallion, chili lime sauce

Guacamole & Chips – made in house

Crispy Brussels Sprouts – Vietnamese sauce with crispy chick peas

Chicken Wings – **GF** buffalo with house blue or charred scallion barbeque

GF Devils on Horseback – bacon wrapped dates stuffed with chorizo

Hummus – grilled pita, red onion, cucumber, grape tomatoes, scallions, lemon juice

~SALADS~.

Kale Salad – spicy dressing, toasted sesame seeds, beemster cheese 10.

Caesar Salad – focaccia croutons, caesar dressing 9.

GF Mixed Greens – tomato, cucumber, radish, miso vinaigrette 7.

GF Marguerita Salad – field greens, candied walnuts, fruit, blue cheese, tomato vinaigrette 10.

GF Cobb Salad – romaine, bacon, hard-boiled egg, tomato, avocado, scallion, goat cheese, mustard vinaigrette 14.

GF Asian Pear Salad – arugula, goat cheese, toasted almonds, cranberries, white balsamic vinaigrette 12.

Griggstown Roasted Chicken Salad – mixed greens, sauteed julienne apples, candied walnuts, blue cheese, apple cider vinaigrette 15.

Add to your salad:

*Grilled Chicken Breast 7. Grilled Wild Shrimp 12. **Faroe Island Grilled Salmon 10.*

*Crab Cake 10. **Grass Fed Flat Iron Steak 9. Griggstown Roasted Chicken 7.*

~ SANDWICHES ~

B.E.L.T. – bacon, egg, lettuce, heriloom tomato, rosemary mayo, brioche toast 15.

****Yardley Burger** – roasted tomato, Boursin cheese, hand cut fries 16.

Thai Chicken Burger – green papaya slaw, sriracha mayo, spicy fries 16.

Pastrami Reuben – swiss cheese, pickled cabbage, thousand island, toasted rye bread, chips 14.

Plainville Turkey, Avocado, Bacon & Brie–fig & balsamic mayo, toasted multigrain, chips 15.

Shaved Ribeye Cheesesteak – caramelized onions, American cheese, hand cut fries 16.

~ MAIN ~

Quiche du Jour – mixed greens, fresh fruit 14.

****Faroe Island Salmon** – roasted beets, sautéed arugula, orange salsa 19.

Crab Cake – white sweet potato wedges, brussels sprout slaw, tartare sauce 19(1)/28(2).

Lemon Chicken – mashed potatoes, capers & olives 17.

Castle Valley Grain Bowl – delicata squash, shaved Brussels, wheat berries, walnut & butternut squash pesto, toasted squash seeds 16.

Meatloaf – mashed potatoes, broccoli rabe, red gravy, ricotta salata 16.

Fish & Chips – beer battered pollack, hand cut fries, herb tartar sauce, malt vinegar 16.

**** Flat Iron** – mashed potatoes, green beans, chianti demi 18.

***Consuming raw or undercooked foods may increase the risk of foodborne illnesses*

GF Indicates Gluten-Free Item

Executive Chef – Michael Reese